



POACHER'S RIDGE



TERROIR DRIVEN

RIESLING

Region: Great Southern
Variety: Riesling 100%



WINEMAKING

A minimalist approach to Riesling is the key to allow the vineyard to express itself through the high quality of the fruit. The grapes are harvested between 11.0 and 11.5 Baume and 9-10g/L of acid. Hand harvesting is carried out in the early hours of the morning to keep the fruit cool and maintain quality and pristine fruit characters. Only free run juice and light pressings are used. The juice is kept cold and allowed to settle naturally - there is no filtration. The juice is racked off solids once it is bright and clear, allowed to warm to ambient temperature and then inoculated with a selected yeast strain. The ferment is maintained at 13 – 15°C over three weeks. This allows for maximum fruit character to be retained. After fermentation, the wine is stabilised and minimal fining (isinglass) is used. The wine is then lightly filtered and bottling carried out as soon as possible.

COLOUR

Very Pale lemon, watery colour.

CELLARING

Drink now or cellar for up to 15 years.

AROMA

Lifted grapefruit juice and bath salt characters are backed by orange blossom notes.

AWARDS

Not shown to date.

PRODUCTION

99 cases

PALATE

A dry, light bodied style of Riesling with a zippy structure and purity of fruit running through the core of the wine. Intense flavours of freshly squeezed lemon and pink grapefruit are evident. The 2020 displays purity, drive, and balance with a very long finish.

TECHNICAL ANALYSIS

Alcohol: 12.8%
pH: 2.85
TA: 7.8 g/L

